

Garlic Scapes



Garlic Scape Pesto

- 6-7 garlic scapes, chopped
- approx. 1 c. olive oil
- 1 c. grated parmesan or asiago cheese* (The latter tastes best.)

Puree scapes and olive oil and stir in grated cheese.

Stir-Fried

Scapes work well with any stir-fry. The easy way to insure they're uniformly cooked is to chop them into 2" lengths, boil for 2 minutes, then add to the stir-fry mix during the last minute of preparation.

Other Ideas...

- You can add sliced scapes to any stir fry recipe.
- Slice and sprinkle over any pasta, or slice and cook them in almost any sauce recipe.
- Great in guacamole and fresh salsa, too.
- Chop & add to softened cream cheese.
- Add chopped fresh scapes when serving a light garlic soup; can also add them to buttered, french bread floated on the soup.
- Good in salads, on bruschetta, pizza.

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